

Sweet Potato Fries

Makes: 100 servings

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Ingredients	Weight	Measure
Sweet potatoes	13 lb 6 oz	
Cooking spray		As needed
Cinnamon		1 cup

Directions

- 1. Wash sweet potatoes.
- 2. Place whole potatoes in steam table pan and steam approximately 4 minutes.
- 3. Cool and peel.
- 4. Slice lengthwise into 1/4 inch strips.
- 5. Place strips single layer on 18 x 26 x 1" baking tray that has been lightly sprayed.
- 6. Spray tops of potatoes lightly.
- 7. Sprinkle cinnamon over tops of potatoes.
- 8. Bake in 425°F oven for approximately 20 minutes.